



**Celebrate your corporate event,
anniversary, reunion, wedding or other
special occasion in the natural beauty of
the Aquarium or Gardens.**

SPACE CHARGES

*All events are scheduled **in the evening** for a maximum of three hours. The Aquarium, Shark Tank and Shark Reef Café are rented year-round. The Gardens and main Plaza are rented May through September only. Ceremonial Garden wedding information please call Cecilia at 848-7115.*

Aquarium

Capacity: 200

Rental Fee: \$1,000.00

Botanic Garden

Capacity: 1,500

Rental Fee: \$1,500.00

Main Plaza and Aquarium

Capacity: 400

Rental Fee: \$1,250.00

Aquarium/Botanic Garden/Plaza

Capacity: 2,000

Rental Fee: \$2,500.00

Add \$200.00 for liquor at any of the above facilities

Shark Tank, Sea Horses, Jellies

A section of the Aquarium can be rented for dinner parties of 72 or fewer.

Capacity: 72 seated

Charges: \$500.00

Shark Reef Café

The Shark Reef Café is booked through the catering coordinator. Please call 848-7123 for more information.

Capacity: 150 seated

Charges: \$400.00

Facility Rules & Regulations

- * These space charges apply only when Catering Services are being provided.
- * Per person space charges will be based on the guaranteed number or actual attendance, whichever is higher.
- * The BioPark facilities may not be rented for fundraisers.
- * Entities wishing to book the Park must read and comply with all rules and regulations. These will be supplied along with a catering contract

The Albuquerque Bio Park food service is dedicated to ensuring that any seafood served comes from sustainable fish stocks and is caught legally and responsibly. We do not serve swordfish, Atlantic bluefin tuna, Atlantic sea scallops, American lobster, shark, and many other items. Only "turtle safe" shrimp is served, and is required to come from fishermen who use turtle excluder devices in their nets. Our catering menu is well "stocked" with farm – raised items such as salmon, trout, and more.

HORS D' OEUVRE SUGGESTIONS

Food and beverage prices are subject to tax (6.875%) and service charge (18%).

(prices are per person)

Elegant Cheese Board (\$2.75)

variety of cheeses served with assorted crackers,
and garnished with fresh grapes

Fresh Vegetable Crudite (\$2.25)

seasonal fresh veggies, served with
sun-dried tomato dip

Traditional Chips & Salsa (\$1.75)

rainbow corn tortilla chips served with fresh salsa

Party Chip & Dip Tray (\$1.95)

tortilla chips, home-made potato chips, black bean dip,
home-made salsa, and herb dip

Cucumber with Spicy Peanut Noodles (\$2.50)

Marinated Mushroom Caps (\$2.75)

Mushroom caps in a beef demi glaze with
pine nuts and rosemary

Fresh Fruit Display (\$2.75)

seasonal selections

Chicken or Beef Sate (\$4.50)

with spicy peanut sauce

Basil & Roasted Red Pepper Pinwheels (\$3.25)

Roasted red peppers, fresh basil, with goat cheese
wrapped in flavored tortillas

Curried Chicken Puffs (\$4.50)

chicken, grapes, almonds and apple with a curry
dressing wrapped in a puff pastry

Artichoke with a Garlic Aioli (\$3.00)

Artichoke leaves and hearts with a Savory garlic aioli

Bacon Wrapped Herb Marinated Scallops (\$3.50)

Cheese & Green Chile Quesadillas (\$2.75)

served with a savory dipping sauce

Smoked Salmon Display (\$4.50)

ornately decorated with capers, cream cheese & more!

Spanikopita (\$2.95)

Greek pie consisting of top and bottom phyllo-dough
crust with a filling of sautéed spinach and onions mixed
with sun-dried tomatoes, feta cheese, eggs and
seasonings

Jumbo Iced Shrimp (\$5.95)

served with cocktail sauce

Mini Farinettes (\$3.00)

Roasted chicken, gorgonzola and
Roasted garlic cakes

Coconut Shrimp (\$3.95)

with plum sauce

Baked Brie with Pear (\$2.95)

brie and pear wrapped in a puff pastry
served with grapes and crackers

Antipasto Display (\$4.50)

large selection of black and green olives, marinated
mozzarella, pepperoni slices, pepperoncini, cherry
peppers, gherkins and artichoke hearts

Peel and Eat Shrimp (\$3.25)

Garnished with crab clusters and served
With cocktail sauce and lemon wedges

New England Crab Cakes (\$3.75)

Grilled Shrimp Marinated in a Chipotle Herb Oil (\$4.50)

Red Chili Aioli (\$4.50)

Filet Mignon on a baquette with a red chili aioli sauce

Grilled Asparagus Spears (\$3.00)

Grilled balsamic asparagus spears sprinkled with feta
cheese and roasted garlic

The prices listed above are based on a selection of three hors d' oeuvres.

If fewer than three are selected, prices are subject to change.

We recommend the selection of three to four hors d' oeuvres when a meal is served. For cocktail parties without a meal, we recommend beginning with at least four hors d' oeuvres.

“CREATE YOUR OWN” BUFFETS

Buffets Include:

- *Seasonal Vegetable Medley* • *Freshly Baked Rolls and Butter*
- *Coffee, Teas, Soda Pop and Water*

Desserts are priced separately at \$3.00 per person

Start by selecting an entree and then coordinate your salad, starch and dessert to make an unforgettable meal!

Entrees (choice of one)

(Prices are per person)

- *Chicken with asparagus in a blue cheese sauce (\$20.95)*
- *Chicken Poblano with a creamy Green Chili sauce (\$19.95)*
- *Chicken ala Bayne-Grilled chicken breast on a bed of seasoned crab with hollandaise sauce and maderia shrimp (\$23.95)*
- *Hazelnut Chicken with an Orange Thyme Sauce (\$21.95)*
- *Baked Stuffed Chicken w/ gouda cheese, spinach, and pine nuts, topped with a creamy roasted jalapeno sauce (\$21.95)*
- *Grilled fillet of Salmon with Prawns and a Creamy Tomato Sauce (\$21.95)*
- *Osso Becco-Braised Veal Knuckle in a traditional Vegetable sauce (\$21.95)*
- *Salmon Wellington with a Beurre Blanc Sauce (\$22.95)*
- *Sautéed Scallops on warm Beurre of Red Peppers and Charred Leeks (\$22.95)*
- *Grilled Salmon Italiano topped with a medley of Fresh Basil, diced Roma Tomatoes, and Pine Nuts (\$22.95)*
- *Petite Sirloin with Mushroom Caps (\$21.95)*
- *Tenderloin Tips with Mushroom Bordelaise Sauce (\$20.95)*
- *Hand carved Roast Prime Rib with Horseradish (market price)*
- *Hand carved Tenderloin of Beef with a Port Rosemary Sauce (market price)*

Salads (choice of one)

- *Mixed Greens with Ranch and Italian Dressings*
- *Caesar Salad tossed with Garlic Croutons*
- *Wild Field Greens tossed with Poppyseed Dressing, Strawberries and Pine Nuts*
- *Greek Pasta Salad with Feta Cheese and Kalamata Olives*

Starch (choice of one)

- *Wild Rice Pilaf with blanched Almonds*
- *Herb seasoned roasted New Potatoes*
- *Baked sliced Sweet Potato with Walnuts*
- *Parmesan and Garlic whipped Potatoes*
- *Curry Pineapple Rice*
- *Whipped Chipotle Sweet Potatoes*
- *Potatoes Anna w/ a twist - Layers of sliced red potato and sweet potato with blue cheese and a hint of roasted jalapeno.*

Dessert (choice of one)

Dessert is not included in your buffet price.

Dessert selections are \$3.00 per person.

- *Berry Shortcake*
- *Old English trifle*
- *Chocolate Cake with Raspberry Sauce*
- *Fruit Crepes*

THREE COURSE DINNERS

Food and beverage prices are subject to tax (6.875%) and service charge (18%).

*All dinners include a Seasonal Vegetable Medley,
Freshly baked rolls and butter, Coffee, Iced Tea, Soft Drinks and Water.*

Please select one Entrée, one Salad, and one Starch for your group.

Desserts are priced separately at \$3.00 per person

Plated Entrees (choice of one for your group)

(Prices are per person)

- *Hazelnut chicken with an orange thyme sauce (\$21.95)*
- *Chicken Poblano with a creamy green chile cilantro sauce (\$19.95)*
- *Grilled filet of Salmon with Prawns in a creamy tomato sauce (\$22.95)*
- *Chicken with Asparagus in a Blue Cheese Sauce (\$20.95)*
- *Baked Stuffed Chicken w/ gouda cheese, spinach, and pine nuts, topped with a creamy roasted jalapeno sauce (\$21.95)*
- *Salmon Wellington with a Beurre Blanc Sauce (\$22.95)*
- *Grilled Scallops on warm buree of red peppers and charred leeks (\$22.95)*
- *Grilled Tuna with a wasabi lime butter sauce (\$21.95)*
- *Beef Tenderloin with port-rosemary sauce (market price)*
- *Beef Wellington with a creamy Madeira sauce (market price)*
- *BBQ Ribeye steak with a red wine morel sauce (\$23.95)*
- *Tenderloin medallions with crab and braised artichokes in a hearty Merlot thyme jus (market price)*
- *Rosemary roasted veal chop with wild mushrooms (\$21.95)*
- *Lamb chops on spiced tomatoes and caramelized onions (\$20.95)*
- *Medallions of pork tenderloin with a caramelized pear and pear brandy sauce (\$20.95)*
- *Chicken ala Bayne- Grilled chicken on seasoned crab with hollandaise sauce (\$23.75)*
- *Stuffed chicken with scallop, crab and shrimp with a shrimp sauce (\$23.95)*

Salads (choice of one for your group)

- *Mixed greens with ranch and Italian Dressings*
- *Caesar salad tossed with garlic croutons*
- *Wild field greens with feta cheese, sliced strawberries, pine nuts and poppyseed dressing*
- *Grilled marinated vegetable salad with a garlic balsamic dressing*
- *Spinach salad with pear and avocado with a cilantro ranch dressing*

Starch (choice of one for your group)

- *Wild rice pilaf with blanched almonds*
- *Herb seasoned roasted new potatoes*
- *Garlic whipped potatoes*
- *Curry pineapple rice*
- *Risotto with grilled mushrooms*
- *Potatoes Anna w/ a twist - Layers of sliced red potato and sweet potato with blue cheese and a hint of roasted jalapeno.*

Dessert (choice of one for your group)

- *Berry Shortcake*
- *Old English trifle*
- *Chocolate cake with raspberry sauce*
- *Assorted Pies*
- *Assorted Cheese Cake*
- *Fruit crepes*

◆ *We are happy to accommodate any vegetarian requests with advance notice.*

◆ *Requests for separate entrees for separate individuals can not be accommodated.*

“Around the USA”: A Strolling Dinner Package

This exciting package offers an array of flavors from across the country!

Food and beverage prices are subject to tax (6.875%) and service charge (18%).

Package includes assorted soft drinks, iced tea, and water

New England Raw Bar

Raw Oysters in the half shell

Served with lemon wedges and a horseradish sauce

Shrimp Cocktail

Antipasta Platter

Assorted meats and cheeses and vegetables on a bed of spring mix sprinkled with balsamic vinaigrette

Pacific Northwest

Smoked Salmon with Cream Cheese

Served with crackers and sourdough baguettes

Smoked Trout

Served with lemon wedges and cucumber

Crab clusters

Key West

Coconut Chicken

with a plum dipping sauce

Roast Leg of Lamb

with assorted dipping sauces

San Diego Style

Pescados (fish tacos)

Baja Chicken

with flour tortillas and beans

Dessert Station

*Chocolate Mousse with Strawberries in crème
Coffee, decaf and assorted teas*

All this, for only \$27.95 per person

Strolling Dinner Package 1

This fun package provides delicious tastes from around the world!

Package includes soft drinks, and iced tea.

Martha's Vineyard

Sliced Fresh Fruit

Assorted Cheeses

served with crackers and baguettes

Vegetable Crudite with Homemade Dips

The Jetty Carving Station

Roasted Top Sirloin

with horseradish, stone ground mustard and mini sandwich rolls

Rosemary Roasted Potatoes

Ciao Belle Italian Pasta Station

Penne and Fettuccini Pasta

Marinara Sauce, and Roasted Garlic Sauce

with Caramelized Onions

Mixed Greens

with Ranch & Italian Dressings

Garlic Bread

Cape Cod Dessert and Coffee Station

Strawberry Shortcake

Coffee and Decaf

with chocolate, cinnamon, whipped cream and coffee flavorings

Package Price: \$22.00 per person

Food and beverage prices are subject to tax (6.875%) and service charge (18%).

The Brazilian Barbecue

A mix of exotic tastes from Brazil

Spring mix greens

with slices of papaya, kiwi, red onion, Pinon tossed with a poppyseed dressing

Various Quesos y Tortillas

****Estacion de Lomo de Cerdo***

Grilled pork loin seared in an orange glaze, carved to order and served with an orange mango salsa

****Estacion de Pollo en fuego***

Spicy marinated grilled chicken served with a caramelized onion sauce

****Verduars Asadas***

Grilled chunks of assorted peppers, onions, and zucchini gently marinated in a spicy vinaigrette

****Arroz y Frijoles***

Steamed white rice with lemon black beans and red onions

\$21.95 per person

Matanza Feast

A unique taste from south of the boarder

Mixed greens

with Jicama, tomato, and roasted Jalapenos served with a spicy ranch dressing

Tropical Fruit and cheese display

with domestic and imported cheeses

Chips & Salsa

****Cerdo Asada***

Seasoned roast pork with tortillas and red and green chile.

****Fajitas Del Pollo***

Grilled marinated chicken breasts with sautéed tri-colored bell peppers and onion, with a full topping bar.

****Calabacitas y Papas***

Sautéed zucchini and onions with potatoes

\$19.95 per person

Strolling Dinner Package 2

This fun package provides delicious tastes from around the world!

Package includes assorted soft drinks, iced tea, and water

Choose three or more stations for only \$10.95 a station per person!

Coral Reef Seafood Station

Cold Poached Salmon

with a basil, pinenut and fresh tomato salsa

Fresh Peel and Eat Shrimp

garnished with Crab Clusters and lemon wedges

Smoked Seafood Display

*with lemon wedges, cucumber slices, cream cheese
and mini bagels.*

South Seas Asian Station

Sushi

*tuna sushi with fresh wasabi and California rolls
with crab, served with soy sauce and ginger*

Chicken or beef satay

*Grilled marinated-skewered chicken or beef, served
with a spicy peanut sauce*

Steamed rice

The Jetty Carving Station

Beef Tenderloin

*cooked medium rare and carved, served with a
mushroom bordelaise sauce and mini rolls*

Roasted New Potatoes

Ciao Belle Pasta Station

Choice of two fresh al dente pastas: fettuccini,
tortellini, penne, linguine

Choice of two sauces: marinara, alfredo, pesto,
roasted red pepper, or roasted garlic and
caramelized onion sauce

Crisp Caesar Salad and Garlic Bread.

Fuits De La Mer French Crepe Station

Seafood Crepes

*Light, paper-thin pancakes filled with crab shrimp
and bay scallops in a roasted red pepper sauce*

Chicken and Mushroom Crepes

with a creamy tarragon sauce.

The Gardens Wild Mushroom Station

Portobello, Shitake, Cremini, Morels and

Oyster Mushrooms

*cooked at the station with shallots, garlic, herbs,
white wine and cream*

Wild Rice

Shrimp and Crayfish Shipwreck Station

Steamed whole crayfish

served in a light wine and vegetable broth

Steamed Tiger Shrimp and Grilled Marinated Shrimp

*served with lemon yogurt and a spicy cocktail
sauce*

Lettuce Wrap Station

Crisp Iceburg lettuce with these fun fillers

Orange-Plum Chicken

Seared Ahi Tuna with a roasted jalapeno dressing

Roasted eggplant w/ garlic and roma tomatoes

*Kalmata olive tapanade with feta cheese, pine nuts
and fresh diced roma tomatoes*

And your choice of Two sides

Steamed White Rice, Fried Rice

OR

Chinese Noodles

Cape Cod Dessert and Coffee Station

*cheesecakes, strawberry shortcake, baklava,
cannoli, coffee, decaf, shaved chocolate,
cinnamon, whipped cream, and coffee flavorings*

Catering Bar Options

Host Beer and Wine: \$10.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service), not including tax and service charge. Each additional hour is available at \$2.50 per person, not including tax and service charge.

Beer:

- Bud and Bud Light
- Corona
- Non-Alcoholic Beer

- Negra Modelo
- Pacifico
- Sam Adams and Sam Light

- Select Red and White Wine

Host Full Bar: \$14.95 per person, not including tax & service charge, for a three (3) hour period (unlimited service), not including tax and service charge. Each additional hour is available at \$3.00 per person, not including tax and service charge.

Beer:

- Bud and Bud Light
- Negra Modelo
- Pacifico
- Corona
- Sam Adams and Sam light
- Non-Alcoholic Beer

Liquor:

- Bombay Gin
- Bacardi Rum
- Cuervo Tequila
- Jack Daniels Bourbon
- Skyy Vodka
- Dewars Scotch

Wines: ●Select Red and White Wine

Cash Full Bar: \$75.00 bartender fee, per bartender. (one bartender/each 100 people if Cash Bar)

Rentals

TABLES		CHAIRS	
60” rounds (seats 8)	\$10.20	White Wood w/ Padded Seat	\$3.00
8’ banquet (seats 8)	\$9.60	White Plastic w/ Padded Seat	\$2.50
60” rounds w/umbrella	\$30.00	Plastic Chair	\$1.75
WAGONS & STROLLERS		LINEN	
Single Stroller or Wagon	\$5.00	Napkins	\$ 1.00
Theme Stroller	\$6.00	Table linen (white)	\$ 2.50
Double Stroller or Wheelchair	\$8.00	Umbrella linen/colored linen	\$14.00 and up
(rent our entire stock for \$300.00 for the evening)			
OTHER:	Delivery Charge	\$75.00	
	*China Buffet Serviceware Package	\$3.00 per person	
	(Dinner & Dessert Plate, Knife/Fork/Spoon, Water Goblet, Coffee Mug)		
	*Not applied when Renting the Shark Reef Cafe or Shark Tank.		
Rental fees include set-up, tear-down, and applicable tax.			
<i>(Additional labor charges may be applicable depending in the order size & set-up location)</i>			

Miscellaneous

- Prices listed are based on at least fifty guests. If group guarantee falls below this number, prices are subject to change. All pricing is subject to proportionate changes in market conditions. 6.875% sales tax and 18% recommended service charge will be added to food and beverage items on the total bill.
- Liquor, beer and wine may not be brought onto the Grounds from outside sources.
- All guests are required to have on their person a wristband for daytime events. This is solely to insure you that unauthorized guests do not partake in your event.
- A deposit of $\frac{3}{4}$ of the estimated total is due upon receipt of the catering agreement. Deposits and final payments can be made with checks or credit cards. We accept Visa, MasterCard, and American Express. If a deposit is not received prior to the event, the event is considered cancelled, and no services will be rendered.
- The catering department must receive a signed contract detailing all arrangements at least one month prior to the event. It is vital that the catering sales office be notified of the guaranteed number of guests attending the function at least **3 business days** before the event. This is the official guaranteed number for which you will be billed, even if fewer guests attend. We will, however, prepare for 5% above this figure to allow for last minute additions.

PLANNING CHECKLIST

MAKE IT EASY

A checklist for planning your group's event at the Albuquerque Bio Park

No annual outing is more special than a group getaway at the Albuquerque Bio Park. This special checklist has been designed to make it easy to plan your catering!

GET STARTED!

TO DO:

DATE COMPLETED:

<input type="checkbox"/> Contact the Catering Sales Representative. This person will provide you with a catering and rental package, answer any questions you may have, and offer further ideas about your event. Begin now by calling (505) 848-7123.	
<input type="checkbox"/> Select Your Menu and Confirm the Space for Your Event. Refer to the menu package to select your main course. You'll find a wide variety of delicious meals and prices that fit virtually any budget. There are a variety of space options available for your event. The Catering Sales Representative will provide helpful information on suggested spaces.	
<input type="checkbox"/> Set the time of your meal with the Catering Sales Representative. This time should take into account times in which your guests will arrive and / or when you would like beverages to be served.	
<input type="checkbox"/> Estimate how many Admission/M meal Tickets you'll need for your outing. This should include employees, members of employees' families, and special Guests. All of your guests will need these passes for <u>daytime</u> meals at the Bio Park. These passes are used only to ensure you that un-welcome guests do not partake in Your event. Call the Catering Representative with this number and the Tickets will be mailed immediately upon the signing of an agreement.	
<input type="checkbox"/> Sign an agreement as early as you can. The Catering Sales Representative will send you an Event Agreement confirming all of your arrangements. Read, sign, and return the Event Agreement with the applicable deposit, and begin publicizing your event as early as possible.	
<input type="checkbox"/> Set the Deadline for Signing Up. This is especially important since we must have your guaranteed final count for meal service no later than three business days prior to the date of your event. This ensures that the proper amount of food is prepared for your group.	
<input type="checkbox"/> Prior to your outing, distribute Admissions & Buffet wristbands to those people who will attend the outing. The people in your group must have wristbands when they enter Bio Park.	